

The Spark

FIVE CHEESE SPINACH & ARTICHOKE DIP

Baby leaf spinach, artichoke hearts, five cheese blend, grilled pita, & tri-colored tortilla chips 10

FIVE SPICE SEARED TUNA NACHO

Pan seared Ahi Tuna, Asian slaw, wasabi cream, crisp wonton chip, sweet soy, & sesame seeds 11

FLASH FRIED SPINACH

Flash fried spinach, lemon juice, & parmesan cheese 7

FRIED CALAMARI

Lightly battered Cajun dusted squid served with mojo aioli & sweet Thai chili 9

CHIPOTLE LIME FRIED SHRIMP

Seasoned panko breaded shrimp, mixed greens, fresh lemon, & an orange marmalade cocktail sauce 11

FIRE & ICE SHELLS & CHEESE

Brisket burnt ends, house-smoked cheddar, orecchiette pasta, & fried onion curls 10

CHARCUTERIE BOARD

House-made sausages, salmon mousse, Edgewood Creamery cheese curds, & smoked onion jam served with grilled lavash & toast points 15

"POTATO WEDGES"

Aged cheddar potato croquettes & garlic truffle aioli 8

SAUSAGE & LENTIL

House-made sausage & green lentils in a savory broth 4 cup/ 5 bowl

CHEF'S SOUP DU JOUR

Ask your server about the Chef's daily creation 4 cup / 5 bowl



GLUTEN FREE

18% GRATUITY ON PARTIES OF 8 OR MORE

THE FLARE

House Salad



ARTISAN GREENS, GRAPE TOMATOES, JULIENNE CARROTS, RED ONION, ENGLISH CUCUMBER, & CHOICE OF DRESSING 6

Napoli Salad

FIELD GREENS, ROMAINE LETTUCE, GRAPE TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, PEPPERONCINI, FETA CHEESE, HONEY BALSAMIC, & PARMESAN PITA 7

Spinach Apricot



FRESH SPINACH, DRIED APRICOTS, CANDIED BACON, & CRUMBLed GOAT CHEESE TOPPED WITH LEMON POPPY SEED VINAIGRETTE 8

CAESAR WITH PARMESAN CRISP

CHOPPED ROMAINE, HOUSE-MADE CAESAR DRESSING, PEPPERCORN PARMESAN CRISP, GRAPE TOMATOES, CROUTONS, & BALSAMIC GLAZE 7

MELON, PROSCIUTTO, & ARUGULA



FRESH MELON, CHIFFONADE PROSCIUTTO, ARUGULA, & GOAT CHEESE WITH WHITE BALSAMIC DRESSING 9

DRESSING CHOICES: HONEY BASIL VINAIGRETTE, LEMON POPPY SEED VINAIGRETTE, WHITE BALSAMIC VINAIGRETTE, RANCH, BLEU CHEESE, CAESAR

Add ROSEMARY GRILLED CHICKEN OR SHRIMP TO ANY SALAD 4

ALL BURGERS ARE SERVED WITH PICKLES AND YOUR CHOICE OF OUR IN-HOUSE HAND CUT FRIES OR HOUSE MADE POTATO CHIPS

FIRE & ICE WHISKEY BURGER

A HALF-POUND CERTIFIED ANGUS BEEF PATTY GRILLED TO ORDER & GLAZED WITH OUR SIGNATURE WHISKEY SAUCE, VIENNESE FRIED ONIONS, & CHEDDAR CHEESE 9

KC FILET BURGER

HOUSE-GROUND FILET MIGNON, SMOKED PORK, & HOUSE-MADE KC STYLE BARBECUE SAUCE ON A BRIOCHE BUN 14

GRILLED CHICKEN BREAST OR A BLACK BEAN BURGER MAY BE SUBSTITUTED FOR ANY OF OUR BEEF BURGERS

SUBSTITUTE ONION RINGS, A CUP OF SOUP OR A HOUSE SALAD FOR 2

THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

The Flame

Fire & Rice Bowl

CHICKEN, BEEF, OR SHRIMP WITH BROCCOLI, SNAP PEAS, CARROTS, RED BELL PEPPERS, MUSHROOMS, & BAMBOO SHOOTS TOSSED IN SWEET TERIYAKI OR SZECHUAN SAUCE SERVED WITH WHITE RICE 14

Pad Thai



CHICKEN, BEEF, OR SHRIMP WITH RICE NOODLES, SNOW PEAS, CARROTS, RED BELL PEPPERS, GREEN ONIONS, & TAMARIND SAUCE, TOPPED WITH CRUSHED PEANUTS & EGG 14

Sausage & Pepper Pomodoro

HOUSE-MADE SAUSAGE, RED BELL PEPPERS, SHALLOTS, & PENNE PASTA TOSSED IN A GARLIC TOMATO SAUCE 19

Caprese Tortellini

RAINBOW TORTELLINI, HEIRLOOM TOMATOES, RED ONION, & GARLIC TOSSED IN A WHITE WINE SAUCE & TOPPED WITH FRESH BASIL, MOZZARELLA & GRILLED SHRIMP 18

Tikka Chicken

PAN SEARED AIRLINE CHICKEN WITH COCONUT PURPLE RICE, CURRY ROASTED CAULIFLOWER, & TIKKA MASALA SAUCE 17

Brisket Steak

HALF POUND SMOKED BRISKET, HOUSE-MADE KC STYLE BARBECUE SAUCE, GRILLED SQUASH, CHEDDAR MASHED POTATO, ONION STRAWS 19

Circle B Ranch Pork Chop

SPINACH & GOAT CHEESE STUFFED LOCAL BONE-IN PORK CHOP, SERVED WITH MAJESTIC RICE & BROCCOLI, TOPPED WITH AN APRICOT CHUTNEY 20

Chicken Fried Dry-Aged Steak

PANKO CRUSTED DRY-AGED RIBEYE, GARLIC MASHED POTATOES, GRILLED ASPARAGUS, & GRAVY 20

Split plate charge 3



GLUTEN FREE

18% GRATUITY ON PARTIES OF 8 OR MORE

The Fire

White River Beer Battered Cod

SEASONAL BEER BATTERED COD, BACON & JALEPEÑO HUSH PUPPIES, REMOULADE, FRIED CAPERS, & FRESH LEMON 14

Honey Pecan Trout

PAN SEARED TROUT, MAJESTIC RICE, WILTED CHARD, & HONEY PECAN BROWN BUTTER 22

Pomegranate Salmon

GRILLED ATLANTIC SALMON, FENNEL DILL ORZO, GRILLED ASPARAGUS, POMEGRANATE BALSAMIC GLAZE 22

Skirt Steak

SEARED SKIRT STEAK, FRESH AVOCADO, CORN RELISH, RANCH STEAK FRIES, & CHAYOTE SQUASH 22

Dry-Aged Ribeye

12 OUNCE DRY-AGED RIBEYE, ROASTED FINGERLING POTATOES, & GARLIC PARMESAN ROASTED CAULIFLOWER 32

The Fire & Ice Filet

GRILLED FILET MIGNON, YUKON & GARLIC MASHED POTATO, GRILLED ASPARAGUS, BOURBON & SHALLOT DEMI 35

Add any of our delicious seafood singles to any steak and create your own surf & turf

Grilled Salmon Filet 8

Seared Ahi Tuna 8

Pan Seared Large Scallops 5 each

Lobster Tail Market Price

All steaks are hand cut, certified Angus beef

Rare – cool, red center

Medium Rare – warm, red center

Medium – pink throughout

Medium Well – thin line of pink

Well – no pink

Split plate charge 3

THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS